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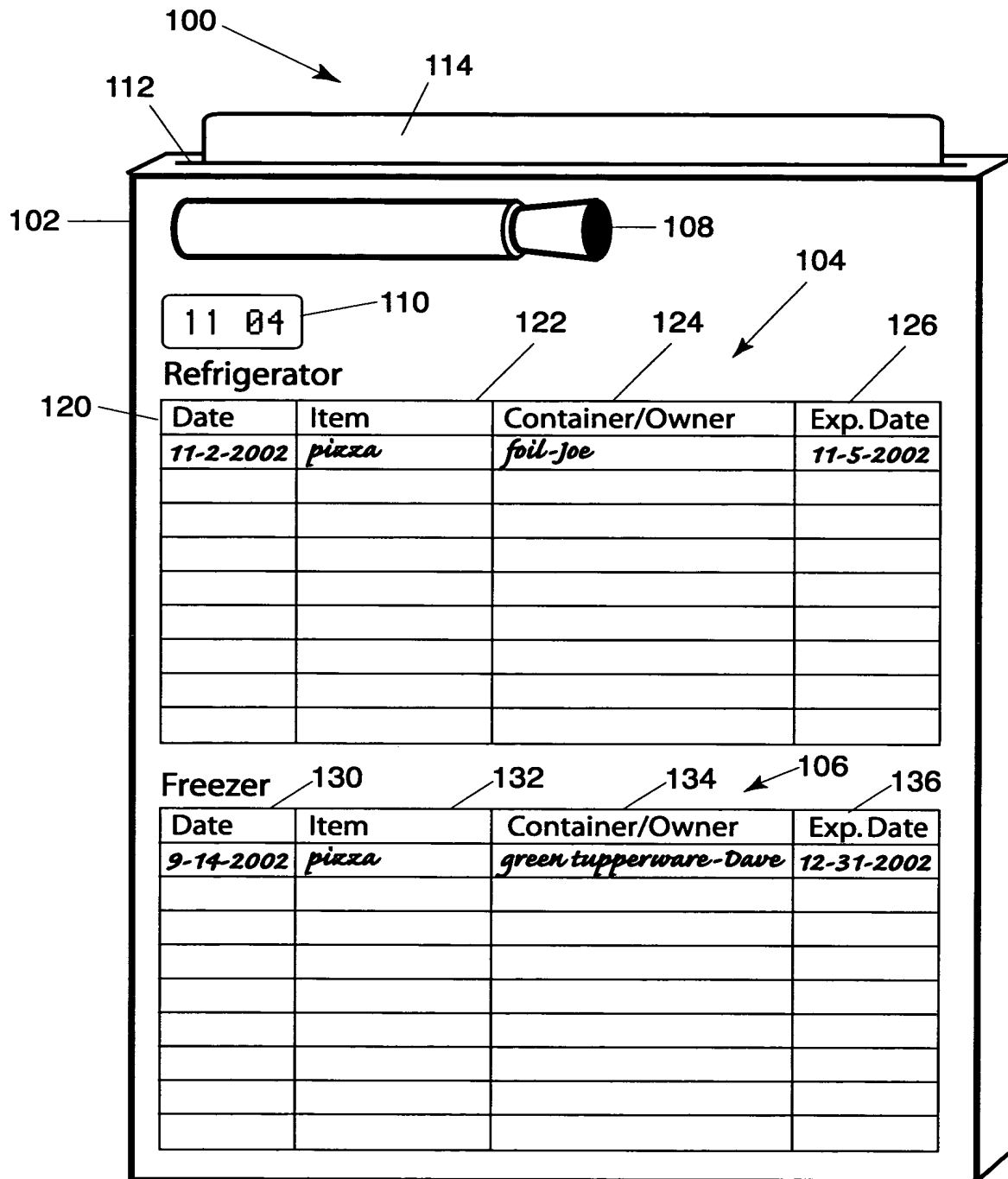


FIG. 1

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|      | 200  | 202                     | 204                    | 206 |
|------|--|-------------------------|------------------------|-----|
|      | Product  | Refrigerator<br>(40° F) | Freezer<br>(0° F)      |     |
| 210  | <b>Deli &amp; Vacuum-Packed Products</b>                                     |                         |                        |     |
| 210a | Store-prepared (or homemade) egg, chicken,<br>212 ham, tuna, macaroni salads | 3-5 days                | Doesn't<br>freeze well |     |
| 212a | <b>Bacon &amp; Sausage</b>   |                         |                        |     |
| 212b | Bacon  | 7 days                  | 1 month                |     |
| 214  | Smoked breakfast links, patties  | 7 days                  | 1-2 months             |     |
| 214a | <b>Fresh (uncooked) Meats</b>  |                         |                        |     |
| 214b | Hamburger & stew meat; Ground turkey, veal,<br>214c pork, lamb               | 1-2 days                | 3-4 months             |     |
| 214d | Steaks   | 3-5 days                | 6-12 months            |     |
| 216  | Chops  | 3-5 days                | 4-6 months             |     |
| 216a | Roasts   | 3-5 days                | 4-12 months            |     |
| 218  | <b>Soup &amp; Stews</b>  |                         |                        |     |
| 218a | Vegetable or meat added  | 3-4 days                | 2-3 months             |     |
| 218b | <b>Meat Leftovers</b>  |                         |                        |     |
| 220  | Cooked meat and meat casseroles  | 3-4 days                | 2-3 months             |     |
| 220a | Gravy and meat broth   | 1-2 days                | 2-3 months             |     |
| 220b | <b>Fresh Poultry</b>   |                         |                        |     |
| 222  | Chicken or turkey, whole   | 1-2 days                | 1 year                 |     |
| 222a | Chicken or turkey, pieces  | 1-2 days                | 9 months               |     |
| 222b | <b>Cooked Poultry</b>  |                         |                        |     |
| 222c | Fried chicken  | 3-4 days                | 4 months               |     |
| 222d | Pieces, plain  | 3-4 days                | 4 months               |     |
| 224  | Pieces covered with broth, gravy   | 1-2 days                | 6 months               |     |
| 224a | Chicken nuggets, patties   | 1-2 days                | 1-3 months             |     |
| 224b | <b>Pizza</b>   |                         |                        |     |
| 226  | Pizza  | 3-4 days                | 1-2 months             |     |
| 226a | <b>Stuffing</b>  |                         |                        |     |
| 228  | Stuffing—cooked  | 3-4 days                | 1 month                |     |
| 228a | <b>Fish</b>  |                         |                        |     |
| 228b | Lean fish (cod, flounder, haddock, sole, etc.)                               | 1-2 days                | 6 months               |     |
| 228c | Fatty fish (bluefish, mackerel, salmon, etc.)                                | 1-2 days                | 2-3 months             |     |
| 230  | Cooked fish  | 3-4 days                | 4-6 months             |     |
| 230a | <b>Shellfish</b>   |                         |                        |     |
| 230b | Shrimp, scallops, crayfish, squid, shucked clams,<br>mussels and oysters     | 1-2 days                | 3-6 months             |     |
|      | Cooked shellfish   | 3-4 days                | 3 months               |     |

FIG. 2

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|     |  |                            |     |
|-----|--|----------------------------|-----|
| 250 |  | 252                        | 254 |
|     | <b>Wine Type</b>                               | <b>Aging Suggestion</b>    |     |
|     | Beaujolais                                     | 0-3 years                  |     |
|     | Beaujolais Nouveau                             | Immediately                |     |
|     | Bordeaux, Red                                  | 7-12 years                 |     |
|     | Bordeaux, White                                | 4-10 years                 |     |
|     | Cabernet Sauvignon                             | 5-10 years                 |     |
|     | Champagne, non-vintage                         | 0-2 years                  |     |
|     | Champagne, vintage                             | 5-10 years                 |     |
|     | Chianti  | 0-5 years                  |     |
|     | Chardonnay                                     | 0-5 years                  |     |
|     | Gewurtztraminer                                | 0-4 years                  |     |
|     | Merlot   | 2-5 years                  |     |
|     | Port, non-vintage, tawny, etc.                 | 0-5 years                  |     |
|     | Port, vintage                                  | 10-20 years                |     |
|     | Rioja  | 5-10 years                 |     |
|     | Sauvignon blanc                                | 0-2 years                  |     |
|     | Vouvray  | 0-5 years                  |     |
|     | Zinfandel, Red                                 | 5-10 years                 |     |
|     | Zinfandel, white                               | 0-1 year                   |     |
| 256 | <b>Wine Type</b>                               | <b>Serving temperature</b> |     |
|     | Vintage Port                                   | 66°F (20°C)                |     |
|     | Bordeaux                                       | 64°F (18°C)                |     |
|     | Red burgundy, Cabernet Sauvignon               | 63°F (17°C)                |     |
|     | Rioja, Pinot Noir                              | 61°F (16°C)                |     |
|     | Chianti, Zinfandel                             | 59°F (15°C)                |     |
|     | Tawny Port, Madeira                            | 57°F (14°C)                |     |
|     | <b>Ideal storage temperature for all wines</b> | <b>55°F (13°C)</b>         |     |
|     | Beaujolais, rosé                               | 54°F (12°C)                |     |
|     | Sauternes                                      | 52°F (11°C)                |     |
|     | Chardonnay                                     | 48°F (9°C)                 |     |
|     | Reisling                                       | 47°F (8°C)                 |     |
|     | Champagne                                      | 45°F (7°C)                 |     |
|     | Ice wines                                      | 43°F (6°C)                 |     |
|     | Asti Spumanti                                  | 41°F (5°C)                 |     |
| 258 |  |                            |     |

FIG. 2A

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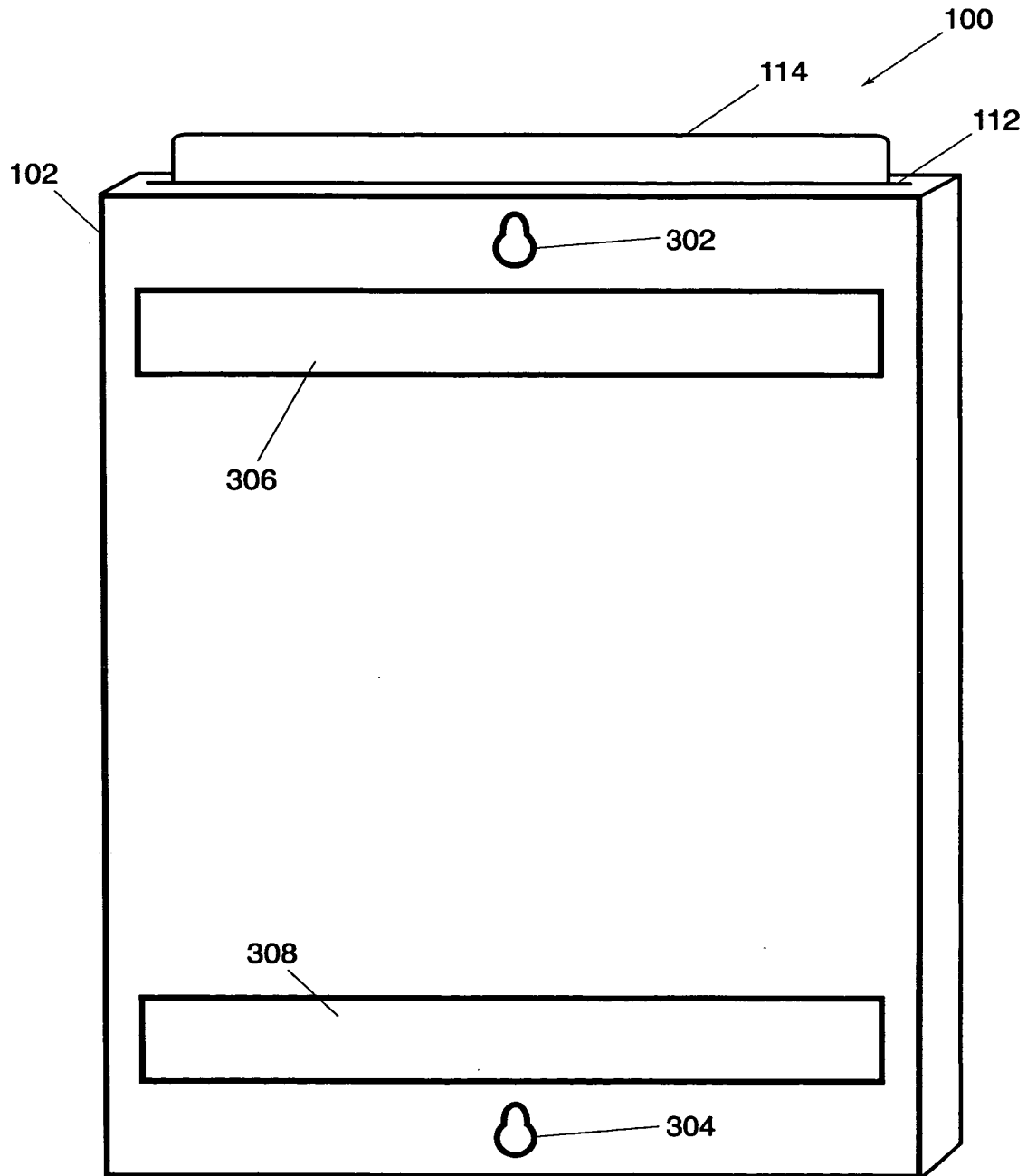
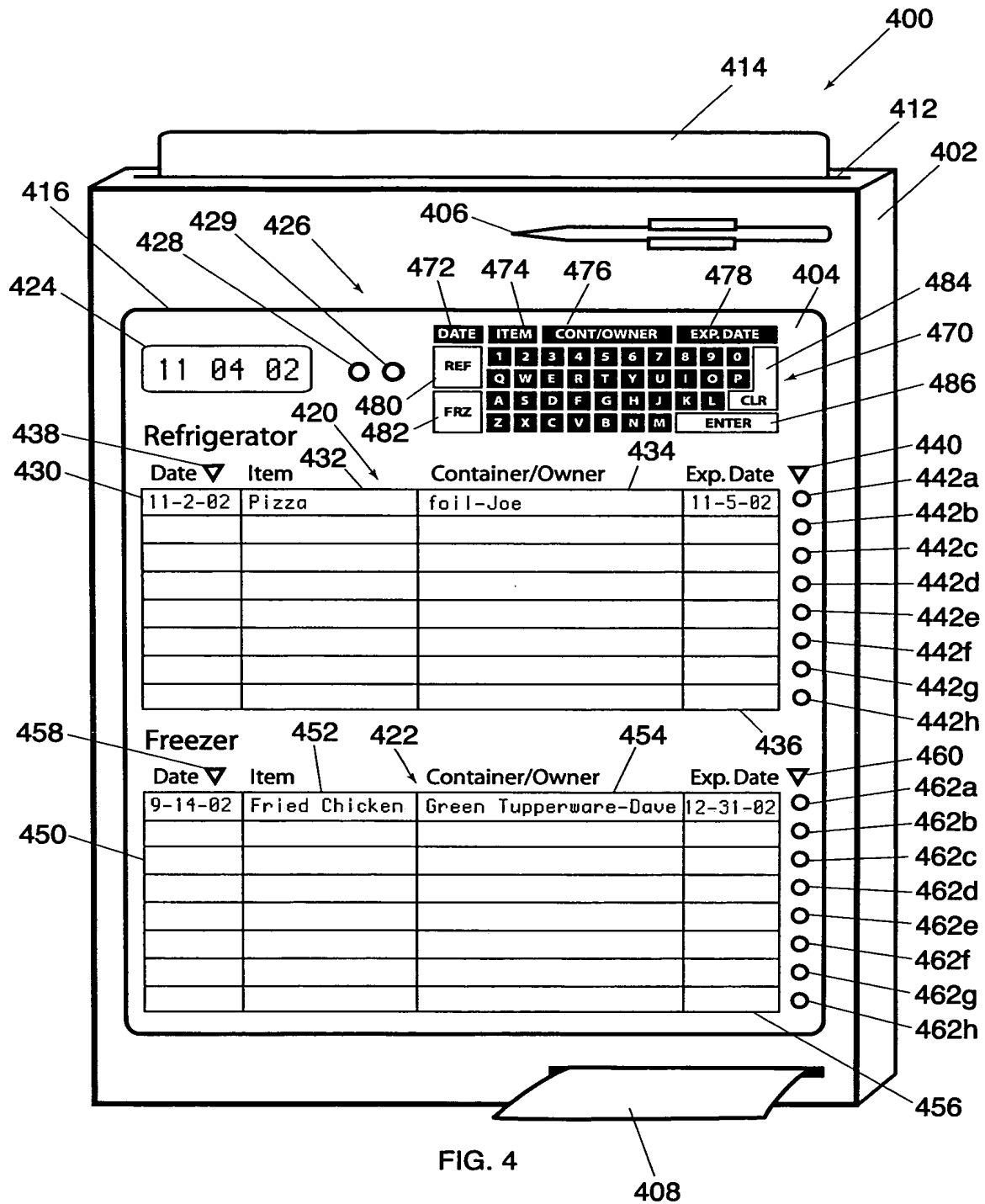


FIG. 3

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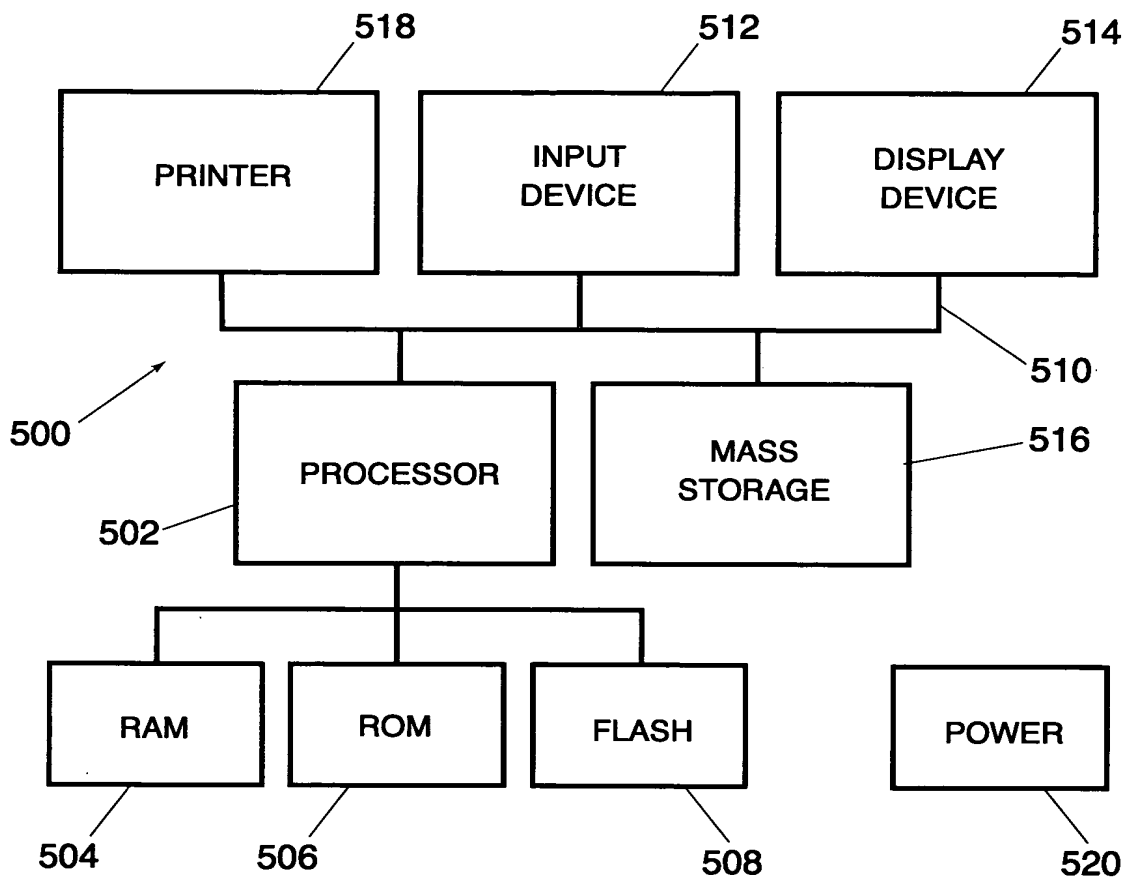


FIG. 5

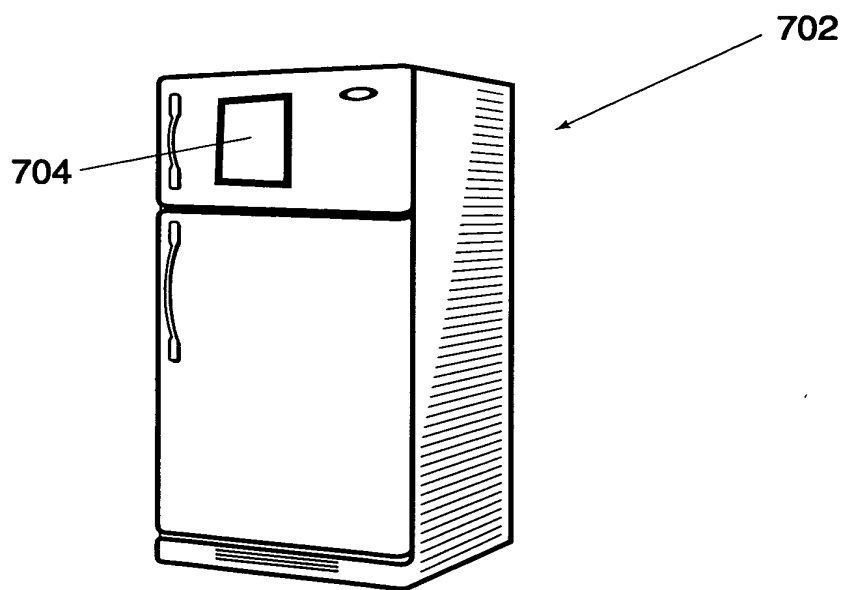


FIG. 7

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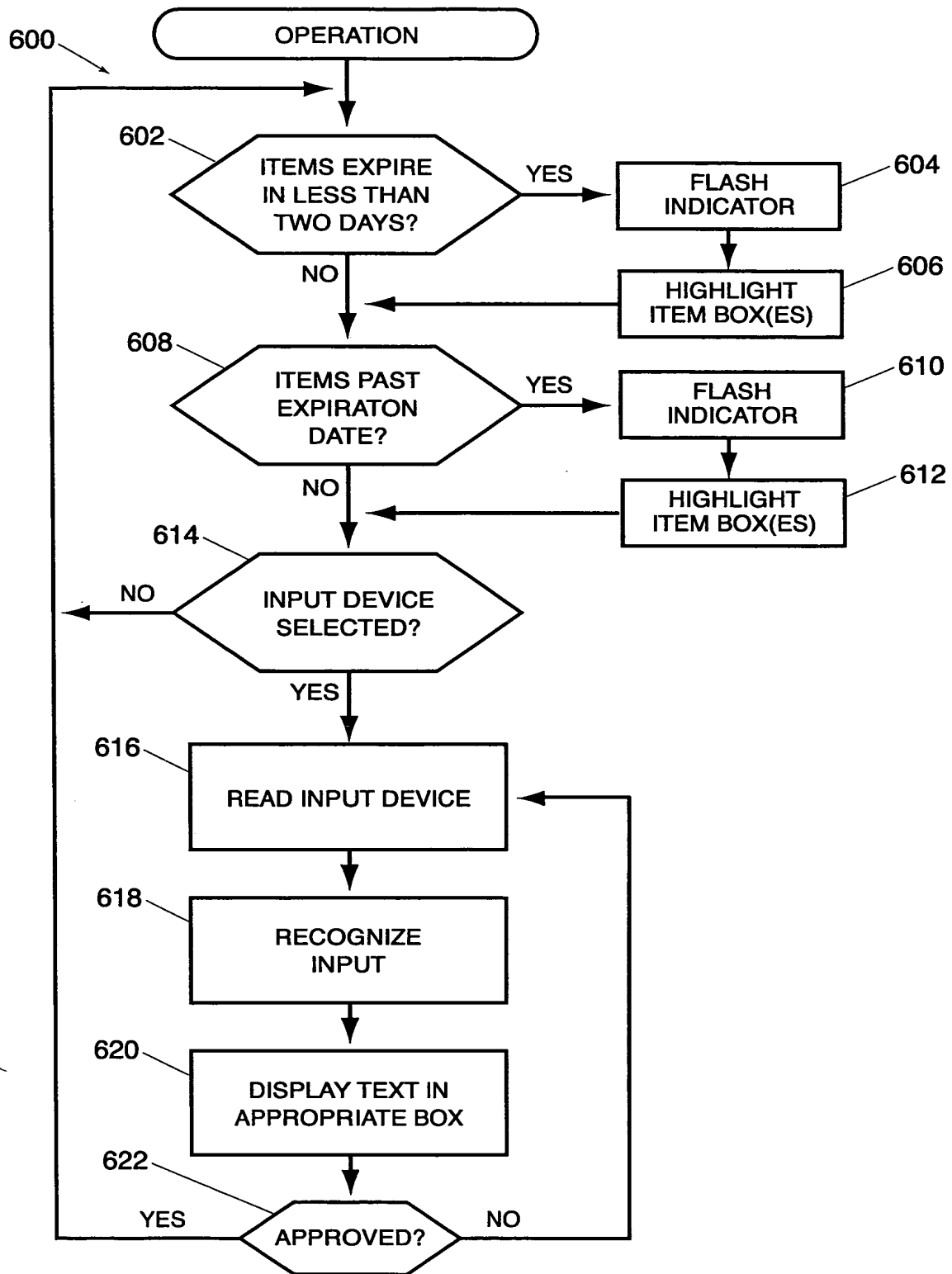


FIG. 6